ME83HD

Microwave oven Owner's instructions

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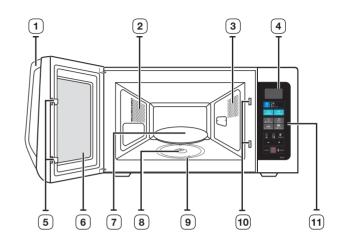


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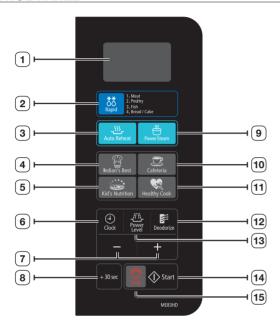
OVEN



- 1. DOOR HANDLE
- 2. VENTILATION HOLES
- 3. LIGHT
- 4. DISPLAY
- 5. DOOR LATCHES
- 6. DOOR

- 7. TURNTABLE
- 8. COUPLER
- 9. ROLLER RING
- 10.SAFETY INTERLOCK HOLES
- 11.CONTROL PANEL

CONTROL PANEL



- 1. DISPLAY
- 2. AUTO RAPID DEFROST FEATURE
- 3. AUTO REHEAT SELECTION
- 4. INDIAN'S BEST SELECTION
- 5. KID'S NUTRITION SELECTION
- 6. CLOCK SETTING
- UP (+) / DOWN (-) BUTTON (Cook time, weight and serving size)

- 8. + 30 SEC BUTTON
- 9. POWER STEAM SELECTION
- 10. CAFETERIA SELECTION
- 11. HEALTHY COOK SELECTION
- 12. DEODORIZATION BUTTON
- 13. POWER LEVEL SETTING
- 14. START BUTTON
- 15. STOP BUTTON

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

 Coupler, already placed over the motor shaft in the base of the oven.



Purpose: The coupler rotates the turntable.

2. Roller ring, to be placed in the centre of the oven.

Purpose: The roller ring supports the turntable.



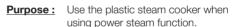
3. Turntable, to be placed on the roller ring with the centre fitting to the coupler.



Purpose: The turntable serves as the main cooking surface; it can be easily

removed for cleaning.

4. Power steam cooker, see page 15.





DO NOT operate the microwave oven without the roller ring and turntable.

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USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- · Safety precautions
- Suitable accessories and cookware
- Useful cooking tips

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

SAFETY INFORMATION

- Before operating the appliance, please read this manual thoroughly and retain it at a safe place near the appliance for your future reference.
- Use this appliance only for its intended purpose as described in
 this instruction manual. This appliance is not intended for use by
 persons (including children) with reduced physical, sensory or mental
 capabilities, or lack of experience and knowledge, unless they have
 been given supervision or instruction concerning use of the appliance
 by a person responsible for their safety. Warnings and Important
 Safety Instructions in this manual do not cover all possible conditions
 and situations that may occur. It is your responsibility to use common
 sense, caution, and care when installing, maintaining, and operating
 your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service center or find help and information online at www. samsung.com.

Important safety symbols and precautions.

The following symbols are used in the text of this Owner's Manual:

| The leneving by | To following cymbolo are accallinate toxt of the owner of wardan. | | | |
|-----------------|--|--|--|--|
| WARNING | Hazards or unsafe practices that may result in severe personal injury or death . | | | |
| CAUTION | Hazards or unsafe practices that may result in minor personal injury or property damage . | | | |
| CAUTION | To reduce the risk of fire, explosion, electric shock, or personal injury when using your microwave oven, follow these basic safety precaution | | | |
| | T | | | |
| | Do NOT attempt. | | | |
| \boxtimes | Do NOT disassemble. | | | |
| 8 | Do NOT touch. | | | |
| * | Follow directions explicitly. | | | |
| | Unplug the power plug from the wall socket. | | | |
| | Make sure the machine is grounded to prevent electric shock. | | | |
| | Call the service center for help. | | | |
| \mathbb{Z} | Note | | | |
| | Important | | | |



WARNING Severe warning signs for installation



The installation of this appliance must be performed by a qualified microwave service technician trained by the manufacturer. Please see the section "Installing your Microwave Oven".

Plug the power cord into the proper wall socket or higher and use the socket for this appliance only. Plug the power plug into the wall socket firmly. In addition, do not use an extension cord.

- Failure to do so and sharing a wall socket with other appliances using a power strip or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to do so may result in electric shock, fire, an explosion, problems with the product, or injury.

The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.



Do not install this appliance near a heater, inflammable material. Do not install this appliance in a humid, oily or dusty location, in a location exposed to direct sunlight and water (rain drops). Do not install this appliance in a location where gas may leak.

- This may result in electric shock or fire.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.



This appliance must be properly grounded.

Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.

- This may result in electric shock, fire, an explosion, or problems with the product.
- Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.



CAUTION Caution signs for installation



This appliance should be positioned in such a way that it is accessible to the power plua.

- Failure to do so may result in electric shock or fire due to electric

Install your appliance on a level and hard floor that can support its weight.

- Failure to do so may result in abnormal vibrations, noise, or problems with the product.

Install the appliance while maintaining the proper distance from the wall.

- Failure to do so may result in fire due to overheating.

The minimum height of free space necessary above the top surface of the oven.



WARNING Severe warning signs for electric



Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

- Unplug the power plug and clean it with a dry cloth.
- Failure to do so may result in electric shock or fire.

Plug the power plug into the wall socket in the right direction so that the cord runs towards the floor.

- If you plug the power plug into the socket in the opposite direction, the electric wires within the cable may be damaged and this may result in electric shock or fire.



Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord or loose wall socket.

- This may result in electric shock or fire.

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Do not pull or excessively bend the power cord.

Do not twist or tie the power cord.

Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

- This may result in electric shock or fire.

Do not pull the power cord, when unplugging the power plug.

- Unplug the power plug by holding the plua.
- Failure to do so may result in electric shock or fire.



When the appliance or the cord is damaged, contact your nearest service centre.



CAUTION Caution signs for electric



Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.

- Failure to do so may result in electric shock or fire.



WARNING Severe warning signs for using



★ In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. Do not touch the appliance or power cord.

- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door, heater or any of the other parts do not come into contact with the body while cooking or just after cooking.

- Failure to do so may result in burns.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

When moving heating elements, make sure to use the equipment designed to move heating element while wearing safety gloves provided with the product, and see if temperature drops sufficiently (at least 10 minutes after grill or combination cooking operation) after operation.

ALWAYS use oven gloves when removing a dish from the oven to avoid unintentional burn

Stand at arms length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

Microwave heating of beverages can result in delayed eruptive boiling. therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.
- Contact a doctor

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Children should be supervised to ensure that they do not play with the appliance.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

WARNING: Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

 \sum Do not touch the power plug with wet hands.

- This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

 Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a bag over its head, it may result in suffocation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Failing to do so may result in electric shock, burns or injury.

Never use this appliance for purposes other than cooking.

- Failure to do so may result in fire.

Open sealed containers (baby bottles, milk bottles, etc.) and make a hole in food items such as shells or nuts (eggs, chestnuts, etc) with a knife, before cooking them.

- Failure to do so may result in burns or injury due to the item bursting.

Do not touch the inside of the appliance immediately after cooking, because the inside of the appliance is hot after being heated for a long time or heating a small amount of food.

- Failure to do so may result in burns.

Do not use aluminium foil, metal objects (such as containers, forks, etc.) or containers with golden or silver trims.

- This may result in sparks or fire.

Do not over-heat food.

- This may result in fire.

Do not heat food wrapped in paper such as magazines or newspaper.

- This may result in fire.

Do not use or place inflammable sprays or objects near the oven.

- This may result in fire or an explosion.

Do not open the door when the food in the cooking compartment is burning.

- If you open the door, an inflow of oxygen occurs and this may result in fire

Do not insert fingers, foreign substances or metal objects such as pins or needles into the inlet, outlet and holes. If foreign substances are inserted into any of these holes, unplug the power plug from the wall socket and contact your product provider or nearest service centre.

- Failure to do so may result in electric shock or injury.

NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.

NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.

DO NOT touch heating elements or interior oven walls until the oven be cooled down.

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Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

Do not operate this appliance if it has a damaged power cable or plug.

DO NOT operate the microwave oven when it is empty. The power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes. It is best to leave a glass of water inside the oven at all times. The water will absorb the microwaves energy if the oven accidently started.

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.



If the appliance is flooded cut the power immediately and please contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If the appliance generates a strange noise, a burning smell or smoke, unplug the power plug immediately and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.



Do not attempt to repair, disassemble, or modify the appliance yourself.

- Since a high voltage current enters the product chassis, it may result in electric shock or fire.
- You may be exposed to electromagnetic waves.
- When repairing the appliance is required, contact your nearest service centre.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.



If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

- Failure to do so may result in electric shock or fire.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames:



Caution signs for using



Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers. Dinnerware with gold or silver trimmings. Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.

When heating food in plastic or paper containers, keep an eve on the oven due to the possibility of ignition:

Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.

You may notice a Clicking sound during operation (especially when the oven is defrostina).

Reason: This sound is normal when the electrical power output is changing.

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

Children should be supervised to ensure that they do not play with the appliance.



Take care as beverages or food may be very hot after heating.

- Especially when feeding a child, check that it has cooled sufficiently.

Take care when heating liquids such as water or other beverages.

- Make sure to stir during or after cooking.
- Avoid using a slippery container with a narrow neck.
- Remove the container at least 30 seconds after heating.
- Failing to do so may result in an abrupt overflow of the contents and cause burns.

Do not hold food or any part there of during or immediately after cooking.

- Use cooking gloves because it may be very hot and you could burn yourself.
- If you pull the ceramic dish or well-being multi-purpose pan forwards, food may spill and this may result in burns.

When the surface is cracked, turn the power switch of the appliance off.

- Failure to do so may result in electric shock.

Do not scratch the glass of the oven door with a sharp object.

- This may result in the glass being damaged or broken.

Do not stand on top of the appliance or place objects (such as laundry, oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.

- Items, such as a cloth, may be caught in the door.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

 As well as being harmful to humans, it may also result in electric shock, fire or problems with the product. Do not apply excessive pressure or impact to the door or to the inside of the appliance.

- This may result in deformation to the product or injury due to electric wave leakage.
- Hanging onto the door may result in the product falling and causing injury.
- If the door is damaged, do not use the appliance and contact your nearest service centre.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Use the appliance only after closing the door.

 If you use the appliance when it is contaminated by foreign substances such as food waste, it may result in problems with the appliance.

Take care when removing the wrapping from food that has just been taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when removing the wrapping and you may burn yourself.

Do not unplug the appliance by pulling at the power cord, always grip plug firmly and pull straight out from the outlet.

 Damage to the cord may cause short-circuit, fire and/or electric shock.

Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.

- Take care that children do not come close to the appliance.
- Failure to do so may result in burns from the heat.

Do not place food or heavy objects over the door when opening the door.

- The food or object may fall and this may result in burns or injury.

 Do not abruptly cool the door, the inside of the appliance, or the dish by pouring water over it during or just after cooking.
- This may result in damage to the appliance. The steam or water spray may result in burns or injury.

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Appliances are not intended to be operated by means of an external timer or separate remote-control system.



WARNING Severe warning signs for cleaning

Do not clean the appliance by spraying water directly onto it. Do not use benzene, thinner or alcohol to clean the appliance.

- This may result in discoloration, deformation, damage, electric shock or fire.

Before cleaning or performing maintenance, unplug the appliance from the wall socket and remove food waste from the door and cooking compartment.

Failure to do so may result in electric shock or fire.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Do not use your microwave oven to dry papers or clothes.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

during cleaning conditions the surfaces may get hotter than usual and children should be kept away. (cleaning model only)

excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning. (cleaning model only)

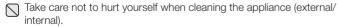


Caution signs for cleaning



The oven should be cleaned regularly and any food deposits removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



- You may hurt yourself on the sharp edges of the appliance.

Do not clean the appliance with a steam cleaner.

- This may result in corrosion.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO **EXCESSIVE MICROWAVE ENERGY**

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- (a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- **(b)** Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- (c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) Door (bent)
 - (2) Door hinges (broken or loose)
 - (3) door seals and sealing surfaces
- (d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

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INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.



- 3. This microwave oven has to be positioned so that plug is accessible.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
 For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz,
 AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure
- Do not forget to reset the clock when you switch to and from summer or winter time.
- 1. To display the time in the...

Then press the (①) button...



24-hour notation 12-hour notation Once Twice

- +

3. Press the (①) button.



4. Press the (-) and (+) buttons to set the minute.

2. Press the (—) and (+) buttons to set the hour.



5. Press the (4) button.



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ENGLISH

WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A **PROBLEM**

If you have any of the problems listed below try the solutions given.

This is normal

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the \diamondsuit button.

Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the ♦ button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.
- If the above guidelines do not enable you to solve the problem, contact vour local dealer or SAMSUNG after-sales service.

COOKING/REHEATING

The following procedure explains how to cook or reheat food. Always check your cooking settings before leaving the oven unattended. First, place the food in the centre of the turntable. Then, close the door.

1. Press the **Power Level** (#!!) button.

Result:

The 850 W (maximum cooking power) indications are displayed:

Select the appropriate power level by

pressing the (#") button again until the corresponding wattage is displayed. Refer to the power level table.

2. Set the cooking time by pressing the (-) and (+) buttons as required.



3. Press the (1) button.

Result:

The oven light comes on and the

turntable starts rotating.

Cooking starts and when it has finished

the oven beeps four times.



Never switch the microwave oven on when it is empty.

If you wish to heat a dish for a short period of time at maximum power (850 W), simply press the +30s button once for each 30 seconds of cooking time. The oven starts immediately.

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POWER LEVELS

You can choose among the power levels below.

| Power level | Output |
|---------------|--------|
| HIGH | 850 W |
| MEDIUM HIGH | 600 W |
| MEDIUM | 450 W |
| MEDIUM LOW | 300 W |
| DEFROST | 180 W |
| LOW/KEEP WARM | 100 W |

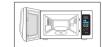
If you select higher power level, the cooking time must be decreased.

If you select lower power level, the cooking time must be increased.

STOPPING THE COOKING

You can stop cooking at any time to check the food.

1. To stop temporarily: Open the door.



Result: Cooking stops. To resume cooking,

close the door and press Start (♦)

again.

2. To stop completely;

Press the **Stop** ((2)) button.



cancel the cooking setting, press the

Stop () button again.



ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the +30s button once for each 30 seconds to be added.

Press the +30s button once for each 30 seconds to be added.



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USING THE AUTO RAPID DEFROST FEATURE

The auto rapid defrost feature enables you to defrost meat, poultry, fish and bread/cake. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only dishes that are microwave-safe.

First, place the frozen food in the centre of the turntable and close the door.

 Select the type of food that you are cooking by pressing the **Rapid Defrost** (**) button one or more times.



(Refer to the table on the opposite page for further details)

Select the food weight by pressing (—) and (+) buttons.
 It is possible to set up to a maximum of 1500 g.

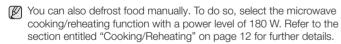


3. Press the Start (1) button.

Result:

Cooking starts. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



AUTO RAPID DEFROST SETTINGS

The following table presents the various Rapid Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting.

Place meat, poultry and fish on a flat glass plate or on a ceramic plate, arrange bread and cake on kitchen paper.

| Code/Food | Portion | Standing Time | Recommendations |
|-----------------|--------------|------------------|--|
| 1. Meat | 200 - 1500 g | 20-90 min. | Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat. |
| 2. Poultry | 200 - 1500 g | 20-90 min. | Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. |
| 3. Fish | 200 - 1500 g | 20-80 min. | Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. |
| 4. Bread / Cake | 125 - 625 g | 10-60 min. | Put bread horizontally on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for read rolls and baguettes. Arrange bread rolls in a circle. |

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USING THE POWER STEAM FUNCTION

With the power steam feature, the cooking time is set automatically. You can adjust the number of servings by pressing the (-) and (+) buttons. Use the plastic steam cooker when using power steam function.

First, place the plastic steam cooker in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Power Steam** (音) button one or more times.



2. Select the size of the serving by pressing the (—) and (+) buttons.(Refer to the table on the side)

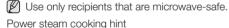


3. Press the Start (1) button.

Result:

Cooking starts. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



Components of Power Steam Cooker







Lid

Bowl

Insert trav

Handling of Power Steam Cooker







Bowl + lid

Bowl with insert tray+ lid

POWER STEAM SETTINGS

The following table presents the 4 Auto Programs of the Power Steam function, quantities, standing times and appropriate recommendations. Use the power steam cooker when using power steam function.

| Code/Food | Serving size (g) | Standing time (min.) | Handling | Recommendations |
|---------------------|---|----------------------|----------------------------------|---|
| 1. White Rice | 150-200 250-300 | 4-5 | Bowl + lid | Use parboiled white rice. Put rice into the steam cooker. Add double quantity of cold water. Cover with lid. After cooking, stir before standing time. After cooking remove moisture in the cavity by using kitchen paper. |
| 2. Peeled Potatoes | 100-150 200-250 300-350 400-450 500-550 | 2-3 | Bowl + lid | Weigh the potatoes after peeling, washing and cutting into similar size. Put them into the steam cooker. Add 15-30 ml (1-2 tablespoons) water when steaming 100-350g, add 45-60 ml (3-4 tablespoons) for 400-550 g. Cover with lid. |
| 3. Fresh vegetables | 100-150 200-250 300-350 400-450 | 1-2 | Bowl with insert tray+ lid | Weigh the vegetables after washing, cleaning and cutting into similar size. Put tray into the bowl of steam cooker. Distribute vegetables on the tray. Add 30 ml (2 tablespoons) water, when steaming 100-350 g, add 45 ml (3 tablespoons) for 400-450 g. Cover with lid. |

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| Code/Food | Serving size (g) | Standing time (min.) | Handling | Recommendations |
|---------------------|--|----------------------|------------|--|
| 4. Fruit Compote | 100-150 200-250 300-350 400-450 | 2-3 | Bowl + lid | Weigh the fresh fruits after peeling and washing and cut into similar slices or cubes. Put into steam cooker. When steaming 100-350g fruits add 15-30 ml (1-2 tbsp.) water, for 400-450 g add 45ml (3 tbsp.). Additionally add 1-2 tbsp. sugar. Cover with lid. After steaming stir carefully. This programme is suitable for apples, pears, plums, apricots, mangoes or pineapple. |

USING THE AUTO REHEAT FEATURE

The Auto Reheat/Cook feature has five pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing the (—) and (+) buttons. First, place the food in the centre of the turntable and close the door.

 Select the type of food that you are cooking by pressing the **Auto Reheat** ("" button once or more times.



2. Select the size of the serving by pressing (—) and (+) buttons. (Refer to the table on the side).



3. Press the **Start** (♦) button.

Result:

Cooking starts. When it has finished.

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.





AUTO REHEAT SETTINGS

The following table presents the various auto reheat programmes, quantities, standing times and appropriate recommendations.

| Code/Food | Serving size (g) | Standing time (min.) | Recommendations |
|---|---|----------------------|---|
| 1. Ready Meal (Chilled) | 300-350 400-450 | 3 | Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dishes like potatoes, rice or pasta). |
| 2. Frozen Ready Meals (Frozen) | 300-350 400-450 | 4 | Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). |
| 3. Jacket Potatoes | 200 g 400 g 600 g | 3 | Take potatoes with similar size and weight of circa 200g per potato. Wash and prick the skin with a fork. Wrap each potato in microwave cling film. Put one potato in the centre, put two potatoes opposite to each other and 3 potatoes in a circle directly on the turntable. |
| 4. Fresh Vegetables | 100 - 150 g 200 - 250 g 300 - 350 g 400 - 450 g 500 - 550 g | 3-4 | Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking 100-250 g, add 45 ml (3-4 tablespoons) for 300-550 g. Stir after cooking. |

| Code/Food | Serving size (g) | Standing time (min.) | Recommendations |
|-------------------------|---|----------------------|--|
| 5. Frozen Vegetables | 100 - 150 g 200 - 250 g 300 - 350 g 400 - 450 g 500 - 550 g | 1-2 | Weigh the frozen vegetables (-18°C) and put them in a suitable sized glass pyrex bowl with lid. When cooking 100-350 g add 15 ml (1 tablespoon) water, for 400-550 g add 30 ml (2 tablespoons). Stir after cooking and before serving. This programme is suitable for peas, sweet corn, broccoli, cauliflower and mixed vegetables such as peas, carrots and cauliflower |

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ENGLISH

USING THE INDIAN'S BEST FEATURE

The Auto Indian's Best feature has five pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

 Select the type of food that you are cooking by pressing the **Indian's Best** button once or more times.



<Î > Start

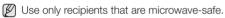
2. Press the Start (1) button.

Result:

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Cooking starts. When it has finished:

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.



INDIAN'S BEST SETTINGS

The following table presents the various Indian's Best Programmes, quantities, standing times and appropriate recommendations.

| Food | Serving Size (g) | Ingredients | Recommendations |
|--------------------------|---------------------|--|--|
| 1. Chicken Biryani | 700-750 | Boneless Chicken - 250 g, Rice - 250 g, Fried Onion - 2, Tomato Puree - 4tbsp, Garlic Paste - 1 tsp, Ginger Paste - 1 tsp, Red Chili Powder - 1 tsp, Black Pepper Powder - 1 tsp, Turmeric - ½ tsp, Cloves - 3-4, Bay Leaves - 2-3, Cardamom - 1, Green Cardamon - 2, Whole Black Pepper - 4-5, Cinnamon Stick - ½, Oil - 4 tbsp, Coriander to garnish, Water - 500 ml | Mix all the ingredients in rice container and stir well. Serve hot with vegetable raita or gravy. |
| 2. Shahi Paneer | 100-150 | Cottage Cheese - 100 g, Tomato Puree - 2 tbsp, Pure Ghee - 1 ½ tbsp, Garam Masala - ½ tsp, Green Cardamom Powder - 1/4 tsp, Cumin Seeds - ½ tsp, Salt to taste, Tomato ketchup - 2 tbsp, Fresh Cream - 1 tsp, Dry Fenugreek leaves - 1/4 tsp, Water - 6 tbsp | Cut cottage cheese in 1 inch cubes. Add all the ingredients mix well. Cook and serve hot with assorted Indian bread. |
| 3. Gajar ka Halwa | 700-750 | Carrot - 500 g, Milk - 1 ½ cup, Sugar - 80 g, Khoya - 100 g, Desi Ghee - 2 tbsp, Chopped Nuts - 2 tbsp | Add grated carrot and all the ingredients in a microwave safe glass dish. Cook and serve hot with cold and fresh cream. |

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| Food | Serving Size (g) | Ingredients | Recommendations |
|--------------------|---------------------|--|---|
| 4. Laziz Bhindi | 300-350 | Okara - 250 g, Tomato - 1, Green Chili - 1, Onion (medium) - 1, Chaat Masal - ½ tsp, Garam Masal - 1/4 tsp, Sunflower Oil - 1/4, Salt to taste, Garlic paste to taste optional Degi Mirch - ½ tsp | Slit okara from the middle and keep aside. Blend onion, tomato, green chill and garlic paste in to a fine paste add salt, chaat masala, garam masala, oil and degi mirch remove the extra juice of tomatoes, make it a thick paste. Fill kara with paste and place it in a flat microwave safe dish and cover it with lid or plastic wrap and make a small hole to release the steam. |
| 5. Dry Lentils | 200-250 | Urad Dhuli - ¼ cup, Water - 3/4 cup (150 ml), Ginger Paste - ½ tsp, Oil - ½ tbsp, Salt to taste, Turmeric - ¼ tsp, Red Chili Powder - ¼ tsp, Dry Mango Powder - ¼ tsp, Coriander powder - ¼ tsp, Green Chili - 1 slit, Fresh coriander to garnish. | Put all the ingredients in microwave safe glass bowl cover with lid or plastic wrap and make small hole to release steam. Serve hot. |

USING THE CAFETERIA FEATURE

The Auto Cafeteria feature has five pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Cafeteria** button once or more times.

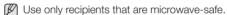


2. Press the Start (�) button.

Result:

Cooking starts. When it has finished:

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times. (once every minute)
- 3) The current time is displayed again.





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CAFETERIA SETTINGS

The following table presents the various Cafeteria Programmes, quantities, standing times and appropriate recommendations.

| Food | Serving Size (g) | Ingredients | Recommendations |
|--------------------|---------------------|--|--|
| 1. Poha | 220-250 | Flaked Rice (Poha) - 200 g, Onion - 1 (chopped), Boiled Peas - ½ cup, Green chilies - 2~3 (chopped), Curry Leaves - 5~6, Mustered Seeds - 1 tsp, Oil - ½ tbsp, Asafetida (hing) - 1 pinch, Turmeric - ¼ tsp, Roasted Peanuts - tbsp, Roasted Almonds - 1 tbsp, Pepper - 1 tsp, Salt to taste | Wash flaked rice under running water thoroughly. Keep aside for ten minutes. In a container mix all the ingredients well and cover it with lid or plastic wrap, make a small hole to release steam. Cook and serve hot with mint chutney. |
| 2. Vanilla Cake | 300-350 | Regular Flour (Maida) - 120g, Powdered Sugar - 2 tbsp, Butter - 75 g (preferably unsatted), Milk - ½ Cup, Milk Maid - ½ tin, Soda bi carb - ½ tsp, Baking powder - ½ tsp, Vanilla Essence - 1 tbsp | Sift regular flour with soda bicarb and baking powder. Keep aside. Mix sugar and butter. Beat till it gets light and fluffy. Add milk maid and beat again for 1 minute. Add milk and essence. Add Maida. Beat well for 3-4 minutes till the mixture is smooth and light. Mix well, transfer to big, greased deep dish of 9" rinch diameter. Cook and Let it cool. Let it stand for 5 minutes. And serve. |

| Food | Serving Size (g) | Ingredients | Recommendations |
|-----------------------------------|---------------------|--|---|
| 3. Veggie Idli | 400-450 | Semolina -100 g, Curd - 200 g, Capsicum - 1/4 cup (fine chopped), Onion - 1/4 cup (fine chopped), Tomatoes - 1/4 cup (Fine chopped), Salt to taste, Regular Eno -1 ½ tsp, Curry Leaves - 3-4, Mustered Seeds - ½ tsp, Oil for greasing, Water for steaming | Mix all the ingredients in a bowl, make the batter of dropping consistency. Grease the moulds and fill with batter. Pour ½ cup water in rice container and place the idli tands. Serve hot with coconut chutney. |
| 4. Dhokla | 300-350 | Bengal Gram Flour - 250 g, Semolina - 60 g, Salt to taste, Regular Eno - 1 tbsp, Mustered Seeds - ¼ tsp, Curry Leaves - 3 to 4 | In a bowl mix all the ingredients with light hand and in one direction to pump up the air in the batter. Pour the batter in a greased bowl and put curry leaves on the top. Cook for 5 minutes on microwave mod and serve. |
| 5. Chocolate Walnut Cake | 500 | Regular Flour (Maida) - 100 g, Powdered Sugar - 2 tbsp, Butter - 75 g (preferably unsalted), Milk - ½ cup, Milk Maid - ½ tin, Cocoa Powder - 1/4 cup, Soda bi carb - ½ tsp, Baking powder - ½ tsp, Vanilla Essence - 1 tsp, Walnut - 2 tbsp | Sift regular flour with cocoa, soda bi carb and baking powder. Keep aside. Mix sugar and butter. Beat till it gets light and fluffy. Add milk maid and beat again for 1 min. Add milk and essence. Add Maida. Beat well for 3-4 minutes till the mixture is smooth and light. Add walnuts, mix well, transfer to big, greased deep dish of 9°± inch diameter. Let it cool till it leaves the sides of container. And serve. |

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USING THE KID'S NUTRITION FEATURE

The Auto Kid's Nutrition feature has five pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

 Select the type of food that you are cooking by pressing the Kid's Nutrition button once or more times.



2. Press the Start (�) button.

Result:

Cooking starts. When it has finished:

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times.(once every minute)
- 3) The current time is displayed again.



KID'S NUTRITION SETTINGS

The following table presents the various Kid's Nutrition Programmes, quantities, standing times and appropriate recommendations.

| Food | Serving Size (g) | Ingredients | Recommendations |
|--------------------------|---------------------|--|---|
| 1. Vegetable Pasta | 550-600 | Butter - 2 tsp, Chopped Garlic - 2 tsp, Chopped onions - ½ cup, Chopped capsicum - ½ cup, Broccoli Florets - ½ cup, Carrot Julian - ½ cup, Chopped Tomatoes - ½ cup, Penne Pasta - 2 cups, Milk - 3/4 cup, Mozzarella Cheese - 3 tbsp, Salt to taste, Black Pepper - ½ tsp | In a glass bowl add all the ingredients except salt. Cook and add salt after removing from the microwave. |
| 2. Chocolate Rocks | 200-250 | Roasted Oats - ¼ cup, Cornflakes - ¼ cup, Mixed Nuts - 2 tbsp, Wheat bran - 1 tsp, Raisins - 2 tsp, Castor Sugar - 2 tsp, Milk Chocolate - ¼ cup, Dark chocolate - 2 tbsp | Mix all and cook with flat dish. Refrigerate for 5 minutes and serve. |
| 3. Nutrition Noodles | 500-550 | Boiled Rice Noodles - 200 g, Oil - 1 tbsp, Garlic paste - 2 tsp, Chopped Spring Onions - ¼ cup, French Beans - ¼ cup, Carrot Julian - ¼ cup, Sliced Mushrooms - ¼ cup, Blanched Bean Sprouts - ¼ cup, Roasted Peanuts - ¼ cup, Soya Sauce - 2 tsp, Sugar - 1 tsp, Lemon Juice - 1 tbsp, Salt to taste, Black Pepper to taste | Mix all in a glass bowl except lemon juice. Cook and add lemon juice to serve. |

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| Food | Serving Size (g) | Ingredients | Recommendations |
|-------------------|---------------------|--|--|
| 4. Chana Chaat | 400-450 | Butter - 1 tbsp, Cumin Seeds - ½ tsp, Boiled Kabuli Chana - 1 cup, Boiled Potato - 1 cup, Cottage Cheese - ½ cup, Chopped Tomatoes - ½ cup, Mint and Coriander sweet & Sour Chutney - ¼ cup, Salt to taste, Lemon Juice - ½ tsp, Chopped Coriander - 2 tbsp | Mix all and except lemon juice and fresh coriander. Cook and add lemon juice and coriander before serving. |
| 5. Pasta Salad | 250-300 | Boiled Bow Pasta - ½ cup, Broccoli - ¼ cup, Chopped Pineapple - ¼ cup, Chopped Black Grapes - ¼ cup, Shredded Cabbage - 2 tbsp, Corns - 2 tbsp, Carrot Julian - 2 tbsp, Almonds - 2 tbsp, Salt and Pepper to taste | Add all the ingredients except pineapple and grapes. Cook and add pineapple and grapes and serve. |

USING THE HEALTHY COOK FEATURE

The Auto Healthy Cook feature has five pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Healthy Cook** button once or more times.

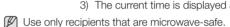


2. Press the Start (1) button.

Result:

Cooking starts. When it has finished:

- 1) The oven beeps four times.
- 2) The end reminder signal will beep 3 times.(once every minute)
- 3) The current time is displayed again.





HEALTHY COOK SETTINGS

The following table presents the various Healthy Cook Programmes, quantities, standing times and appropriate recommendations.

| Food | Serving Size (g) | Ingredients | Recommendations |
|--------------------------------------|---------------------|---|--|
| 1. Paneer with Mix Herbs | 220-250 | Paneer - 200 g, Mix Herbs - 1 tbsp, Lemon - 1 tsp, Salt to taste, Black pepper crushed - 1 tsp, Oil - 1 tsp | Mix all and cook and garnish with fresh mint leaves. |
| 2. Pineapple Stir Fry Salad | 500-550 | Canned Pineapple - ½ cup (Diced), Fresh Pineapple Juice - ½ cup (Blanched & Diced), Carrot - ½ cup (Blanched & Diced), Zucchini - ½ cup (Blanched & Diced), Baby Corns - ½ cup (Blanched & Diced), Beans Sprouts - ½ cup (Blanched & Diced), Cabbage - ½ cup (shredded), Red & Yellow Bell Pepper - ½ cup (diced), Spring Onion (white part) - ½ cup (sliced), Spring Onion (Green part) - ½ cup (chopped), Oil - 2 tbsp, Soya Sauce - 2 tsp, Red chili flakes - 1 tsp, Powdered Sugar - 1 tsp, Salt to taste | Mix all the ingredients and cook. |
| 3. Lemon Chicken | 200-250 | Boneless chicken - 200 g (cubes), Roasted Coriander seeds crushed - 2 tbsp, Chili Flakes - 1 tbsp, Oil - 2 tsp, Lemon Juice - 5 tbsp, Onion - 1 (rings), Salt to taste | Mix all and cook and garnish with fresh mint leaves. |

| Food | Serving Size (g) | Ingredients | Recommendations |
|-----------------------------|---------------------|--|--|
| 4. Steamed Vegetables | 200-250 | Mix Vegetables - 1 cup (peas, cauliflower, carrot, Beans, Sweet corns etc), Lemon Juice - 1 tbsp, Black Pepper - ½ tsp, Rock Salt - ½ tsp, Salt as required, Water - ½ cup | Pour water in the power steam bowl and place the vegetables on strainer, cover and cook. Add all the ingredients and serve hot. |
| 5. Tomato Soup | 200-250 | Ready Made Tomato Puree - 2 tbsp, Fresh Tomato Puree - 1 cup, Water - 1 cup, Oil - 1 tbsp, Corn Flour - 1 ½ tbsp, Powdered Sugar - 2 ½ tbsp, Salt to taste, Pepper - 1 tsp | Mix all the ingredients and strain in a soup strainer and cook the stock. |

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USING THE DEODORIZATION FEATURE

Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.

Press the **Deodorization** (ﷺ) button after you have finished cleaning, you will hear four beeps



The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the **+30s** button is pressed.



SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

 Press the Stop (♠) and Start (♠) buttons at the same time.



Result:

• The following indication is displayed.



- The oven will not beep each time you press a button.
- To switch the beeper back on, press the Stop (♠) and Start (♠) buttons again at the same time.



Result:

• The following indication is displayed.



• The oven operates with the beeper on again.

SAFETY-LOCKING YOUR MICROWAVE OVEN

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally. The oven can be locked at any time.

 Press the Stop (((2)) and Clock ((2)) buttons again at the same time.



Result:

 The oven is locked (no functions can be selected).



- The display shows "L".
- To unlock the oven, press the Stop (♠) and Clock
 (♠) buttons again at the same time.





COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry. The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

| Cookware | Microwave- safe | Comments |
|---|--------------------|---|
| Aluminum foil | ✓ X | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| Browning plate | 1 | Do not preheat for more than eight minutes. |
| China and earthenware | 1 | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| Disposable polyester cardboard dishes | ✓ | Some frozen foods are packaged in these dishes. |
| Fast-food packaging | | |
| Polystyrene cups containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| Paper bags or newspaper | × | May catch fire. |
| Recycled paper or metal trims | × | May cause arcing. |
| Glassware | | |
| Oven-to-table ware | / | Can be used, unless decorated with a metal trim. |
| Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |

| Cookware | Microwave- safe | Comments |
|---|--------------------|--|
| Glass jars | ✓ | Must remove the lid. Suitable for warming only. |
| Metal | | |
| • Dishes | × | May cause arcing or fire. |
| Freezer bag twist ties | × | |
| Paper | | |
| Plates, cups, napkins and kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| Recycled paper | Х | May cause arcing. |
| Plastic | | |
| Containers | ✓ | Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use melamine plastic. |
| Cling film | ✓ | Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. |
| Freezer bags | ✓ X | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| Wax or grease-proof paper | ✓ | Can be used to retain moisture and prevent spattering. |

/ : Recommended

√x : Use caution

x : Unsafe

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ENGLISH

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- · Turntable and roller rings
- Always ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.
- 1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
- Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
- To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
- 4. Wash the dishwasher-safe plate whenever necessary.
- **Do not** spill water in the vents. **Never** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
 - Accumulate
 - · Prevent the door from closing correctly

STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair.

- Never remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
 - Unplug it from the wall socket
 - Contact the nearest after-sales service centre
- If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

This microwave oven is not intended for commercial use.

TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

| Model | ME83HD |
|--|--|
| Power source | 230 V ~ 50 Hz |
| Power consumption Microwave | 1250 W |
| Output power | 100 W / 850 W (IEC-705) |
| Operating frequency | 2450 MHz |
| Magnetron | OM75P(31) |
| Cooling method | Cooling fan motor |
| Dimensions (W x H x D) Outside Oven cavity | 489 x 275 x 396.4 mm 330 x 211 x 329 mm |
| Volume | 23 liter |
| Weight Net | 13.5 kg approx |

NOTE

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QUESTIONS OR COMMENTS

| COUNTRY | CALL | OR VISIT US ONLINE AT |
|-------------|---|--|
| AUSTRALIA | 1300-362-603 | |
| NEW ZEALAND | 0800-SAMSUNG (0800-726-786) | www.samsung.com |
| CHINA | 400-810-5858 010-6475-1880 | |
| HONG KONG | (852) 3698-4698 | www.samsung.com/hk www.samsung.com/hk_en/ |
| INDIA | 3030-8282 1800-110011 1800-3000-8282 1800-266-8282 | |
| INDONESIA | 0800-112-8888 021-5699-7777 | |
| JAPAN | 0120-327-527 | |
| MALAYSIA | 1800-88-9999 | www.samsung.com |
| PHLIPPINES | 1-800-10-SAMSUNG (726-7864) 1-800-3-SAMSUNG (726-7864) 1-800-8-SAMSUNG (726-7864) 02-5805777 | |
| SINGAPORE | 1800-SAMSUNG(726-7864) | |
| THAILAND | 1800-29-3232 02-689-3232 | |
| TAIWAN | 0800-329-999 | |
| VIETNAM | 1-800-588-889 | |

Code No.: DE68-03514M

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